



**IL LAGO**

***Chef Steven Yeomans***

*Please advise of any dietary requirements*

## **APPETIZERS**

<b><i>Mixed salumi plate with crisp bread (salame, prosciutto di Parma, bresaola, coppa)</i></b>		<b>16</b>
<b><i>Calamari fritti, red wine vinegar dipping sauce</i></b>		<b>11</b>
<b><i>Warm marinated mixed olives</i></b>	<b>✓</b>	<b>9</b>
<b><i>Fried mozzarella, aioli</i></b>	<b>✓</b>	<b>9</b>
<b><i>Marinated white anchovies</i></b>		<b>9</b>
<b><i>Salame "cacciatore" hot</i></b>		<b>9</b>
<b><i>Arancini with napoletana sauce</i></b>	<b>✓</b>	<b>9</b>
<b><i>Selection of three (salumi plate excluded)</i></b>		<b>22</b>

## **BREAD AND FOCACCIE**

<b><i>Garlic bread (2 pcs)</i></b>		<b>5</b>
<b><i>Bruschetta with marinated tomato (2 pcs)</i></b>		<b>9</b>
<b><i>Italian bread , with extra virgin olive oil and balsamic vinegar (3 pcs)</i></b>		<b>5</b>
<b><i>Bruschetta with goat cheese and capsicum (2pcs)</i></b>		<b>9</b>
<b><i>Garlic focaccia</i></b>		<b>15</b>
<b><i>Garlic and cheese focaccia</i></b>		<b>17</b>

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## **ENTREES**

<i>Freshly shucked oysters, white balsamic vinegar</i>	½ dozen	<b>21</b>
	dozen	<b>31</b>
<i>Scallop crudo, lime, poached pear, horse radish mascarpone, garlic crumbs</i>		<b>20</b>
<i>Sheep ricotta tartlets, shitake mushroom, caramelised onion</i>		<b>17</b>
<i>Pork belly, macadamia puree, apple, pickled fennel</i>		<b>19</b>
<i>Smoked speck, pecorino, mustard fruit, buttermilk</i>		<b>18</b>

## **PASTA**

	<b>E</b>	<b>M</b>
<i>Seafood linguine, king prawns, calamari, mussels, scallops</i>	<b>21</b>	<b>26</b>
<i>Hand rolled pici, hot salami, olives, tomato</i>	<b>23</b>	<b>28</b>
<i>Veal mezzaluna, butter and sage sauce</i>	<b>22</b>	<b>27</b>
<i>Lemon tagliolini, crab meat, bottarga</i>	<b>23</b>	<b>28</b>
<i>Penne Italian sausage, garlic, chilli, tomato sauce</i>	<b>21</b>	<b>26</b>
<i>Risotto Milanese, ossobuco ragu'</i>	<b>23</b>	<b>28</b>

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## **MAINS**

<b>Swordfish, sesame and chive crust, corn puree, roast capsicum, black olive</b>	<b>34</b>
<b>New Zealand salmon fillet, pancetta, peas, Brussel sprouts, pumpkin puree</b>	<b>35</b>
<b>'Steak and onion" smoked beef fillet, onion gratin, crème fraiche</b>	<b>38</b>
<b>Lamb short ribs, marsala, confit mushrooms, pickled beetroot, chestnut</b>	<b>34</b>
<b>Duck: almond encrusted breast, confit leg, persimmon, farro</b>	<b>36</b>
<b>Oakley Reserve Black Angus Beef Sirloin (150 day grain fed) marble score 2, truffle butter, hand cut chips</b>	<b>46</b>

## **SIDES**

<b><i>Mixed salad</i></b>	<b>12</b>
<b><i>Rocket, pear, parmesan salad</i></b>	<b>12</b>
<b><i>Roasted chat potatoes, rosemary</i></b>	<b>8</b>
<b><i>Mixed green vegetables, pine nuts, preserved lemon</i></b>	<b>8</b>
<b><i>Roasted pumpkin, honey, almond, sage</i></b>	<b>8</b>

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**PIZZE**(We aim to use the finest ingredients available; All pizzas are tomato based and we use FIOR DI LATTE MOZZARELLA)

<b>Margherita</b> Tomato, mozzarella, basil	✓	<b>19</b>
<b>Napoletana</b> anchovies, olives, basil, garlic		<b>20</b>
<b>Funghi</b> mushrooms, garlic	✓	<b>21</b>
<b>Contadina</b> grilled zucchini, eggplant, capsicum	✓	<b>21</b>
<b>Cotto</b> double smoked ham, basil		<b>21</b>
<b>Coppa</b> coppa, Reggiano, Gorgonzola cheese		<b>23</b>
<b>Cotto e Funghi</b> ham, mushrooms, basil		<b>22</b>
<b>Diavola</b> salame, anchovies, capers , Gorgonzola cheese		<b>22</b>
<b>Salame</b> salame, onions, basil		<b>21</b>
<b>Salame e Caprino</b> salame, goat's cheese		<b>22</b>
<b>Prosciutto e Rucola</b> prosciutto, rocket, shaved parmesan		<b>23</b>
<b>Gamberetti</b> garlic, prawns		<b>21</b>
<b>Gamberetti e Zucchine</b> prawns, grilled zucchini, shaved parmesan		<b>22</b>
<b>Romana</b> Italian sausage, potato, rosemary		<b>22</b>
<b>Salsiccia</b> Italian sausage, goat's cheese		<b>23</b>
<b>Pancetta</b> pancetta, prawns, olives, basil		<b>22</b>
<b>Gavin</b> Cacciatore "hot salame", cavolo nero, gorgonzola		<b>22</b>

**Extra toppings \$ 3.00**

**10% surcharge applies on public holidays. Only one offer can be redeemed at any one time**

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## **DESSERT**

<b>Traditional tiramisu</b>	<b>13</b>
<b>Almost lemon meringue pie</b>	<b>13</b>
<b>Chocolate delight, hazelnut praline, hazelnut gelato</b>	<b>13</b>
<b>Not so traditional "strawberry shortcake"</b>	<b>13</b>
<b>Fried apple and cinnamon ravioli, rhubarb compote, vanilla bean gelato</b>	<b>13</b>
<b>Gelato (per scoop)</b>	<b>4</b>
<b>Affogato</b>	<b>8</b>
<b>Affogato with Frangelico</b>	<b>14</b>
<b>DESSERT WINE (glass) 2011 Chateau Du Pavillon Semillon Sauvignon Botrytis</b>	<b>9</b>
<b>DESSERT + GLASS OF DESSERT WINE (not valid with affogato)</b>	<b>18</b>
<b>CHEESE</b>	<b>Individual / 50grams 10</b>
	<b>Selection of 3 cheeses 22</b>
<i>All cheeses are served with a selection of dried fruits and bread</i>	
<b>Reggiano</b> - Cow milk, hard cheese, 24 months – Emilia Romagna	
<b>La Tur</b> - Cow milk, goat milk, sheep milk, soft cheese – Piemonte	
<b>Camembert</b> – buffalo milk, soft cheese – Lombardia	
<b>Gorgonzola dolce</b> – Cow milk, soft mould style – Lombardia	
<b>Truffled pecorino</b> – Sheep milk, hard cheese – Toscana	
<b>Tea and Herbal Tea</b>	<b>4</b>
<b>Espresso, Macchiato</b>	<b>4</b>
<b>All other Coffees and hot chocolate</b>	<b>4.5</b>
<b>Calipso Coffee, Irish Coffee and Roman Coffee</b>	<b>10</b>

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